



COOK WITH US!

Rustic crusty pumpkin bread

INGREDIENTS

850 g all-purpose flour

200 g water

300 g Orogel Pumpkin Dices

200 g Orogel Pumpkin Puree in Drops

25 g salt

5 g sugar

5 g honey

25 g brewer's yeast

50 g extra virgin olive oil



Over 60



4 kg



Medium



Oven

Method

- 1 Mix the yeast with sugar into lukewarm water, then stir in all the other ingredients including the pumpkin dices and puree that you should have cooked previously in a pot.
- 2 Knead for about four minutes: add some flour if the dough is too loose or some water if it is too firm.
- 3 Then keep on kneading the dough for about ten minutes until it is perfectly homogeneous.
- 4 Let the dough rise for about 10 minutes then divide it into several 500g loaves. Try to shape them into rounded loaves.
- 5 Allow them to rise for about 2-3 hours.
- 6 Bake in a hot oven at 180°C for about 35 minutes.

